

# B I T E S

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### CHICKEN WINGS & DRUMETTES **GF** ..16

Ke'olu Seasoned, Served With  
Crudit  & Ranch

### BLACKENED LOBSTER WONTONS ... 24

Yuzu Slaw, Papaya Salsa, Coriander Cream

### LYONNAISE SALAD **GF** ..... 21

Hirabara Mixed Greens, Fris e, Gordons,  
Soft-Poached Egg, Shallot Vinaigrette

### CLASSIC CAESAR ..... 16

Hirabara Baby Romaine, Croutons,  
Parmigiano Reggiano

## B E T W E E N B R E A D

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With Choice Of

Onion Rings, Beer Fries, Mixed Green Salad  
Add Truffle Fries ..... 5

### IT'S ALL IN THE "DIPS" ..... 24

Roasted Prime Rib, Caramelized Onions,  
Gruy re on House Made Hoagie,  
Served With Au Jus & Horseradish Crema

### WAGYU BURGER ..... 25

Raclette, Candied Slab Bacon,  
Kawamata Tomato, Lettuce, B&B Pickles,  
Truffle Aioli

## P I Z Z A

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### BADA BING ..... 28

Coppa, Pancetta, Italian Sausage, Pepperoni

### MARGHERITA ..... 23

Homestyle Marinara, Sliced Mozzarella, Basil

### TRIPLE FUNGHI ..... 28

Porcini Crema, H m kua Mushrooms,  
White Truffle Oil

*Ke'olu*

\*Please alert your server of any allergies or dietary restrictions.

\*Consuming raw or undercooked meat, poultry, shellfish or  
eggs may increase risk of food borne illness.